FLX on the Wild Side – Comparing Classic to Edgy Expressions of FLX Varietals
Society of Wine Educators 41st Annual Conference
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August 11, 2017
Speakers

• **Lorraine Hems**
  – Lecturer at the Rochester Institute of Technology and New York Wine and Culinary Center
  – SWE - CWE, CSS, Board of Directors
  – WSET Level 3
  – CS with CMS
  – AWS Certified Wine Judge and Instructor

• **Bob Madill**
  – Wine Industry Liaison, Finger Lakes Wine Alliance
  – Brand Ambassador, Glenora associated wineries
  – Wine Director, Kindred Fare restaurant
  – Board Member, International Riesling Foundation
  – CS, with CMS, WSET Level 3
  – AWS Certified Wine Judge and Instructor
Finger Lakes Wine Alliance

- Incorporated in 2004
- 33 wineries working together to promote the visibility of the Finger Lakes.
- Mission Statement
  To increase the visibility and reputation of the Finger lakes appellation, its wines and wineries; as North America’s pre-eminent cool-climate winegrowing region.
Outline

• FLX location & American Viticultural Area
• Landform & geology
• Growing circumstances & Lake-effect
• ‘Terroir’
• Current FLX Wine Industry
• Tasting of 11 FLX wines
• Paul Hobbs Riesling project
Where are the Finger Lakes?
Where are the Finger Lakes?
Finger Lakes Geography: 10,000 Years in the Making

- Protected by Lake Ontario (north) and Lake Erie (West)
- 11 long, “finger-like” parallel lakes oriented North to South
- Carved by the Ice Age glacial movement
- Main winegrowing lakes are Keuka, Seneca, and Cayuga
- Among the deepest lakes in North America
  - 450 to 600 feet deep with some reaching below sea level
Finger Lakes Viticultural Area
Breathtaking Vineyard and Lake Views
Where are the Finger Lakes?

- **Finger Lakes’ vineyards lie between ~ 42°N to 43°N latitude**
  - Global in the same range – Northern Hemisphere:
    - California-Oregon border
    - Bandol, France
    - Rioja, Spain
    - Follonica (Tuscany) Italy
    - Tonghua City, Jilin Province
  -南方 Hemisphere
    - Hobart (Tasmania), Australia
    - Trelew (Chabut), Argentina
    - Christchurch, New Zealand
### Timeline

<table>
<thead>
<tr>
<th>Timeline</th>
<th>FLX Terroir 400 million years in the making</th>
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<tbody>
<tr>
<td></td>
<td>Devonian Shales</td>
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<td>Pleistocene Glaciation</td>
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<td>Ice Age</td>
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<td>millions</td>
<td>South draining U Valleys</td>
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<td>FLX River Valleys ➔ of lakes</td>
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<td>1st Vines in FLX</td>
<td>Farm Winery Act</td>
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<td>European Vines, Va</td>
<td>Pleasant Valley Wine Co.</td>
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<td>Prohibition</td>
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<td>330+ wineries</td>
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<td>x</td>
<td>1600</td>
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<td>x</td>
<td>1700</td>
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<td>1900</td>
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<td>x</td>
<td>2000</td>
</tr>
<tr>
<td>Gold Seal</td>
<td>1st Vinifera</td>
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<tr>
<td>2000 acres</td>
<td>50 wine companies</td>
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Finger Lakes Geology

• Finger Lakes has several different soil series.
• The major differences among these soil series are grain size distribution (texture) and protolith composition, especially the presence of clay and/or limestone in the subsurface or constituting a significant percentage of glacial clasts in till or reworked fluvial sediments.
• Grain size and texture mainly affect drainage, a critical parameter of vineyard performance.
• Limestone affects both Ca content and pH, whereas clay affects the availability of Ca, Mg, and K, all essential vine nutrients...
Geology

Yellow Genesee Group and Tully Limestone Purple Shales
Terroir: Sense of Place

- Ancient glacial activity and flooding created in the Finger Lakes produced very complex soil patterns.
- The greatest wine-growing regions in the world, the Finger Lakes proudly among them, have soils rich in:
  - Limestone
  - Shale
  - Gravel
- FLX: Gravelly & low organic sites to loamy & fertile.
- Site-Specificity: Vineyards planted on varying soils show great minerality and fruit characteristics that are specific to underlying soils.
Deep Gorges & Shale
Finger Lakes: Topography

- Varying Slopes and Aspects

Diagram showing:
- Canandaigua Lake: 262' deep, 15 miles
- Keuka Lake: 187' deep, 9.5 miles
- Seneca Lake: 632' deep, 7.5 miles
- Cayuga Lake: 435' deep, 10 miles
Why do the Lakes Matter? The Lake Effect

- Great Lakes + FLX “moderates” Continental Climate
- Lake effect = \( f (\text{distance from Great Lakes} + \text{distance from a Finger lake} + \text{rise in elevation}) \)
- Vineyard character/diversity = 
  \[ f (\text{distance from water} + \text{elevation} + \text{glaciated soils} + \text{aspect (east/west facing)}) \]
- Vineyard locations vary in rainfall & water availability, soil retention capacity
- Seasonal complexity and variation very evident in the wines.
The ‘Lake’ Effect

- Lake Ontario to the North & Lake Erie to the West
  - Warm air currents in the winter
  - Cool air currents in the summer
  - Northern FLX vineyards closer and southern farther away

- Depth of Finger lakes provides beneficial “lake effect” to the vineyards planted on the shores

- Warmer minimum temperatures in the winter

- Cooler maximum temperatures in the summer
Vineyards Planted East and West on Sloping Lakeshores
Effect of Proximity to Lake Ontario
Wineries & Vineyards Today

• **Over 130 Finger Lakes wineries**
  – 9,500 acres of grapes
• **23% Vinifera**
  – 2,200 acres
  – 8,400 tons
  – 400,000 cases
• **Growing acreage of Vinifera plantings**
• **Focus on Riesling (~40%) & Aromatic Whites (~50%)**
• **Whites ~65%**
  – Chardonnay, Gewurztraminer, Pinot Gris, Gruner Veltliner
• **Reds**
  – Cabernet Franc, Lemberger, Pinot Noir
Wineries & Vineyards Today
2011 USDA Vineyard Survey

FLX Vineyard Area 2011

- Native: 4500 acres
- Hybrid: 2000 acres
- Vinifera: 1500 acres
- Other: 500 acres

(acres)
Riesling: King of Finger Lakes Whites

- ~950 acres
- + 60% since 2006
- ~3500 tons
- ~200,000 cases
- ~5% of U.S. Riesling market
- Even-distribution of Dry, Med-Dry, Med-Sweet

- Stylistic diversity
- **Dry** - Lean, taut, mineral
- **Med Dry** - savory
- **Med Sweet** - lush, fleshy
- **Sweet** – dessert style Ice Wine, Late-Harvest
- **Sparkling** – new -small quantities
## Finger Lakes Vintages 2013 to 2016

<table>
<thead>
<tr>
<th>Year</th>
<th>Winter</th>
<th>Spring</th>
<th>Summer</th>
<th>Fall</th>
<th>GDD Rain (in.)</th>
<th>Overall</th>
</tr>
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<tbody>
<tr>
<td>2013</td>
<td>average</td>
<td>slow warming</td>
<td>a bit cooler</td>
<td>dryer</td>
<td>2575 27.1</td>
<td>a bit cooler &amp; wetter average wines ~ earlier drinking</td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>a bit wetter</td>
<td></td>
<td></td>
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<tr>
<td>2014</td>
<td>colder than norm</td>
<td>average</td>
<td>average</td>
<td>cooler</td>
<td>2478 24.2</td>
<td>close to average fresh whites &amp; reds</td>
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<tr>
<td></td>
<td>some injury</td>
<td></td>
<td></td>
<td>very wet July</td>
<td></td>
<td></td>
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<tr>
<td>2015</td>
<td>colder than norm</td>
<td>a bit warmer</td>
<td>very wet June</td>
<td>warmer &amp; dry Sept</td>
<td>2657 24.5</td>
<td>lighter crop good balance &amp; expression</td>
</tr>
<tr>
<td></td>
<td>some injury</td>
<td></td>
<td></td>
<td>a bit drier</td>
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<tr>
<td>2016</td>
<td>warmer than norm</td>
<td>cool below norm</td>
<td>bit above norm dry</td>
<td>very warm driest in 40 yrs drought</td>
<td>above normal dry Sept &amp; wet Oct</td>
<td>2854 15.7</td>
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<td>Feb 14th !</td>
<td></td>
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</table>

**GDD** = growing degree days - over 50 and under 89
2013 & 2014 - Growing Degree Days

LT Avg. = 40 year average    GDD=Sum (Daily Max Temp-Min Temp)/2-50 April to Oct. 31

2013 & 2014 - Rainfall
2015 & 2016 - Growing Degree Days

2015 & 2016 - Rainfall
# Tasting White Wines

<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td><strong>Producer</strong></td>
<td>Name of Wine</td>
<td></td>
<td></td>
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<tr>
<td><strong>1 Billsboro</strong></td>
<td><strong>Dry Rose</strong> (55% Pinot Noir, 27% Cab Franc, 18% Cab Sauvignon), PN Cayuga Lake east facing, CF &amp; CS from Sawmill Creek Vineyard on East Seneca (west facing), CF &amp; CS co-fermented, all lots had six hour skin contact before pressing followed by fermentation - different yeast, filtered.</td>
<td>2016</td>
<td>1.9</td>
<td>8.8</td>
<td>3.04</td>
<td>13.2%</td>
<td>302</td>
<td>$17.00</td>
</tr>
<tr>
<td><strong>Winery</strong></td>
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<tr>
<td><strong>2 Dr. Konstantin Frank</strong></td>
<td><strong>Celebre sparkling Rose</strong> (55% Pinot Meunier, 45% Pinot Noir), 100% 2014, whole cluster pressed, fermented as whites, blended with PN wine, 19+ months tirage, progressive disgorgement.</td>
<td>nv</td>
<td>20.0</td>
<td>6.3</td>
<td>3.3</td>
<td>11.0%</td>
<td>375</td>
<td>$20.99</td>
</tr>
<tr>
<td><strong>3 Anthony Road Wine Co.</strong></td>
<td><strong>Skin Ferment Chardonnay</strong> Machine harvested, into bin, inoculated, punchdown 1 per day for ~ 12 days. Free run into tank, on lees ~ 10 m, no ml, no battonage, no fined.</td>
<td>2014</td>
<td>2.0</td>
<td>7.5</td>
<td>3.17</td>
<td>12.4%</td>
<td>55</td>
<td>$26.99</td>
</tr>
<tr>
<td><strong>4 Bellangelo</strong></td>
<td><strong>Bench Riesling</strong> (barrel fermented) Kashong Glen Vineyard NW shore Seneca Lake, shallow soil with small berries, pressed &amp; settled 3-4 days, into 5 year old French barrel, ambient yeast &amp; ml, ~ 9 m on full lees, no battonage, filtered not fined.</td>
<td>2015</td>
<td>3.0</td>
<td>7.2</td>
<td>3.07</td>
<td>11.5%</td>
<td>60</td>
<td>$20.00</td>
</tr>
<tr>
<td><strong>5 Chateau Laf. Reneau</strong></td>
<td><strong>Dry Riesling</strong>, estate fruit, 3 days cold settled, racked, inoculated, fermented 30 days at 52F, on light lees at cellar temp until bottling, June 5 and Aug 5</td>
<td>2014</td>
<td>10 to 12.0</td>
<td>8</td>
<td>3.25</td>
<td>12.5%</td>
<td>900</td>
<td>$14.99</td>
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<tr>
<td><strong>6 Red Newt Cellars</strong></td>
<td><strong>Limited Engagement Gewurztraminer</strong>, Curry Creek Vineyards east side Seneca, 3 day active cold soak on skins with dry ice, only press fraction, settled 72 hours, racked into oak, inoculated, light stirring at end of fermentation, in oak for 6 months, full ml, lees stirring biweekly, filtered not fined.</td>
<td>2014</td>
<td>3.0</td>
<td>4.7</td>
<td>3.6</td>
<td>13.9%</td>
<td>23</td>
<td>~ $24</td>
</tr>
<tr>
<td><strong>7 Keuka Spring Vineyards</strong></td>
<td><strong>Gewurztraminer</strong> Five lots (yeast, temp) ~ 10 days apart, 3 vineyards. ~ 90% tank fermented &amp; 10% barrel. 24 hour cold soak (dry ice), 60-65F ferment, ~ 60 days, halted by cooling, 8/9 m on lees.</td>
<td>2016</td>
<td>8 to 9</td>
<td>NA</td>
<td>3.8</td>
<td>12.8%</td>
<td>600</td>
<td>$16.99</td>
</tr>
</tbody>
</table>
# Tasting Red Wines

<table>
<thead>
<tr>
<th>SWE 2017 FLX</th>
<th>Lorraine Hems &amp; Bob Madill 8/11/2017</th>
<th>Vint</th>
<th>Res Sugar gr/L</th>
<th>Total Acid gr/L</th>
<th>pH</th>
<th>Alc. % vol.</th>
<th>Cases</th>
<th>Retail $</th>
</tr>
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<tbody>
<tr>
<td><strong>on the Wild Side</strong></td>
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<tr>
<td><strong>Producer</strong></td>
<td>Name of Wine</td>
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<tr>
<td>8 Knapp</td>
<td><strong>Unoaked Cabernet Franc</strong> Skaneateles lake, leaf pulling cluster exposure to reduce MPs, destremmed &amp; crushed into 1 ton bins, tannin additions, 3-4 punchdowns/day for 10-12 days, ~ 85F peak, press fraction back blended.</td>
<td>2016</td>
<td>5.0</td>
<td>6.7</td>
<td>3.42</td>
<td>12.0%</td>
<td>124</td>
<td>$15.99</td>
</tr>
<tr>
<td>9 Damiani</td>
<td><strong>Barrel Select Cabernet Franc</strong> L. Damiani vineyard east side Seneca Lake, leaf removal on fruit set to bunch closure both sides to mitigate MPs. Hand sorting clusters on pad, destemmed into Cellars 1 ton bins, inoculated ~ 14 days on skins max 75F (lowish), free run into tank settle, press lot direct to barrel - newer oak, stirred every 2 weeks until ml done 3-4 m, after 15 m in oak (French &amp; US), lab blending trials to select 5 best barrels, racked tanks several times to settle &amp; clarify, final - 20% new oak &amp; 20% press fraction, bottled unfined and unfiltered.</td>
<td>2013</td>
<td>~ 0</td>
<td>6.45</td>
<td>3.75</td>
<td>13.9%</td>
<td>120</td>
<td>$42.99</td>
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<tr>
<td>10 Fox Run</td>
<td><strong>Lemberger</strong> planted in 1996, ~ 3.5 acres, machine harvested, destemmed (to remove MOG), inoculated, temperature spike in high 80's about mid ferment (15 to 6 brix) for extraction, pressed at dryness into tank, settled, into French &amp; US oak (none new), ml, 12 months, filtered.</td>
<td>2015</td>
<td>~ 0</td>
<td>6.2</td>
<td>3.68</td>
<td>13.1%</td>
<td>~400</td>
<td>$21.00</td>
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<tr>
<td>11 McGregor</td>
<td><strong>Black Russian Reserve</strong> Saperavi (Vitis Vinifera, Georgia), planted 1980 from Dr. Frank scion wood, wine made since 1990, ~ 10 days fermentation 62 - 79F, pressed into new and used US barrels, ml, after 36 m racked into tank, egg white fined, cold stabilized, filtered.</td>
<td>2013</td>
<td>7.5</td>
<td>6.9</td>
<td>3.6</td>
<td>12.2%</td>
<td>266</td>
<td>$70.00</td>
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<tr>
<td></td>
<td>60 mags</td>
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Tasting

White Wines

1. Billsboro, Dry Rose’ 2016
2. Dr. Frank, Celebre Sparkling Rose’ NV
3. Anthony Road, Skin Ferment Chardonnay 2014
4. Bellangelo, Bench Riesling 2015
5. Ch LaFayette Reneau, Dry Riesling 2014
Tasting

1. **Billsboro, Dry Rose´ 2016**
   - Opened 2007
   - Northwest side of Seneca Lake
   - Winemaker and Owner - Vinny Aliperti (also at Atwater)

55% Pinot Noir, 27% Cab Franc, 18% Cab Sauvignon
PN from Cayuga Lake east facing
CF & CS from Sawmill Creek Vineyard on East Seneca (west facing)
CF & CS co-fermented
All lots had six hour skin contact before pressing followed by fermentation
Different yeast strains, filtered, no fining.
View From Glenora on Seneca Lake Facing East to Sawmill Creek Vineyard
Tasting

2. **Dr. Konstantin Frank, Célèbre Sparkling Rose´ NV**
   - Winery in 1962, first sparkling in 1985; still family owned
   - West side of Keuka Lake
   - Cellar Master - Eric Bauman since 2005
   - “Cremant-style”, méthode champenoise

   55% Pinot Meunier, 45% Pinot Noir

   100% 2014
   Whole cluster pressed then fermented as whites
   Blended with Pinot Noir still wine
   19+ months tirage (on lees)
   Progressive disgorgement.
Anthony Road, Skin Ferment Chardonnay 2014

- Planted vineyards in 1973, started winery in 1990; still family owned
- West side of Seneca Lake
- Winemaker - Peter Becraft

Machine harvested then transferred to bins and inoculated
Punchdowns once per day for ~ 12 days
Free run transferred to tank
Remained on lees ~ 10 m without battonage (lees stirring)
no malolactic fermentation
Not fined, filtered then bottled
4. **Bellangelo, Bench Riesling 2015 (barrel fermented)**
   - Vines in 1886 and Chris Missick bought winery in 2011
   - West side of Seneca Lake
   - Winemaker - Chris Missick

Kashong Glen Vineyard NW shore Seneca Lake, shallow soil with small berries

**Pressed & settled for 3-4 days**

**Transferred to 5 year old French barrels**

**Ambient yeast (not innoculated) & malolactic, ~ 9 months on full lees**

**No battonage, filtered not fined**
5. **Chateau LaFayette Reneau, Dry Riesling 2014**
- First vintage in 1986
- Southeast side of Seneca lake
- Winemaker - Tim Miller since 1996

_Estate fruit – machine harvested then pressed_
3 days cold settled then racked into tank
_Inoculated with yeast and fermented ~ 30 days cool at 52F_
_Remained on light lees at cellar temperature for 7 to 9 months_
_Bottled on June 5 and Aug 5_
Ch LaFayette Reneau on Seneca Lake Facing West
Ch LaFayette Reneau on Seneca Lake Facing West
Ch LaFayette Reneau on Seneca Lake Facing West
   - 1998; still family owned
   - Southeast side of Seneca Lake
   - Winemaker - Kelby Russell
   - Bistro, too

*Fruit from Curry Creek Vineyards on east side Seneca Lake*

3 day active cold soak on skins with dry ice

*Used only press fraction, settled 72 hours, racked into oak, inoculated, light stirring at end of fermentation,*

*In oak for 6 months, full ml, lees stirring biweekly*

*Filtered not fined, bottled*
7. **Keuka Spring, Gewurztraminer** 2016

- Since 1985; still family owned
- Northeast side of Keuka Lake
- Winemaker - August Deimel

Five lots each with a different yeast and temperature

*Picked ~ 10 days apart, 3 vineyards – variance in character*

*~ 90% tank fermented & 10% barrel fermented*

*24 hour cold soak (dry ice)*

*Fermented at 60-65F for ~ 60 days then halted by cooling*

*Rested for 8 to 9 months on lees*
Tasting

Red Wines

9. Damiani, Barrel Select Cabernet Franc 2013
10. Fox Run, Lemberger 2015
11. McGregor, Black Russian Reserve 2013
Tasting

8. **Knapp, Unoaked Cabernet Franc 2016**
- 1984
- West side of Cayuga Lake
- Winemaker - Jerry Van Vort
- Restaurant, too

Vineyard on Skaneateles lake, east facing.
Leaf pulling for cluster exposure to reduce methoxy pyrazines.
Destemmed & crushed into 1 ton bins, additions made.
3-4 punchdowns/day for 10-12 days, ~ 85F peak fermentation temp.
Press fraction back blended for structure.
Adjusted to ~ 5 grams/L rs, filtered then bottled.
Tasting

9. Damiani, Barrel Select Cabernet Franc 2013
   • 2003
   • Southeast side of Seneca Lake
   • Winemaker - Phil Arras

   L. Damiani vineyard on east side Seneca Lake – facing west.
   Leaf removal on fruit set-bunch closure on both sides
   Opened clusters to sun to mitigate methoxy pyrazines
   Hand sorted grape clusters on pad
   Destemmed into 1 ton bins, then inoculated with yeast
   ~14 days on skins with a max temp of 75F (lowish)
   Free run transferred into tank to settle
9. Damiani, Barrel Select Cabernet Franc 2013 (continued)

Press lot transferred directly to barrel – newer oak
Stirred every 2 weeks for 3 to 4 months until malolactic finished.
15 months in oak (French & US)
Lab blending trials to select 5 best barrels
Racked tanks several times to settle & clarify
Final wine - 20% new oak & 20% press fraction
Bottled unfined and unfiltered.
Tasting

10. Fox Run, Lemberger  2015

- Dairy farm; vines in 1984 and Scott Osborn + since 1994
- Lemberger planted in 1996 on the west side of Seneca Lake
- Winemaker - Peter Bell since 1995
- Bistro, too

Planted in 1996, ~ 3.5 acres facing east on Seneca Lake
Machine harvested, destemmed (to remove MOG), inoculated
Temperature spike in high 80's about mid ferment (15 to 6 brix)
to ensure full extraction
Pressed at dryness into tank then settled
Transferred into French & US oak (none new), malolactic in barrel
12 months in barrel, filtered and bottled
11. **McGregor, Black Russian Reserve 2013**

- 1980, still family owned - southeast side of Keuka Lake
- Winemaker - Jeff Dencenberg
- Saperavi (Vitis Vinifera, Georgia)
- Planted in 1980 from Dr. Frank Scion wood

*McGregor’s first Saperavi wine was produced in 1990*

~ 10 days fermentation at 62 – 79F

Pressed into new and used US barrels, malolactic in barrel

After 36 months in oak racked into tank

Egg white fined, cold stabilized, filtered and bottled
Keuka Lake Looking West
Finger Lakes
Hobbs & Selbach Project on Seneca Lake
Hobbs & Selbach Riesling Project on Seneca Lake
Hobbs & Selbach Project on Seneca Lake
Acknowledgements

• Finger Lakes Wine Alliance & Wineries
  – www.fingerlakeswinealliance.com
• Cornell Cooperative Extension Finger Lakes Grape Program
  – www.flgp.cce.cornell.edu/
• Society of Wine Educators
  – www.societyofwineeducators.org/
See You Soon on the FLX Side

• Saturday night’s Gala reception

• 2018 SWE Conference in the

FINGER LAKES!
Thank you!

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Bob Madill – rjmadill@gmail.com